FOOD INTERMEDIATE HAVING ENHANCED SHAPE RETENTION AND ORGANOLEPTIC PROPERTIES AND METHODS OF PRODUCING THE DOUGH INTERMEDIATE

Inventors: Madonna M. Ray et al.

GMI Ref.: P6205US Page 1 of 3 pages

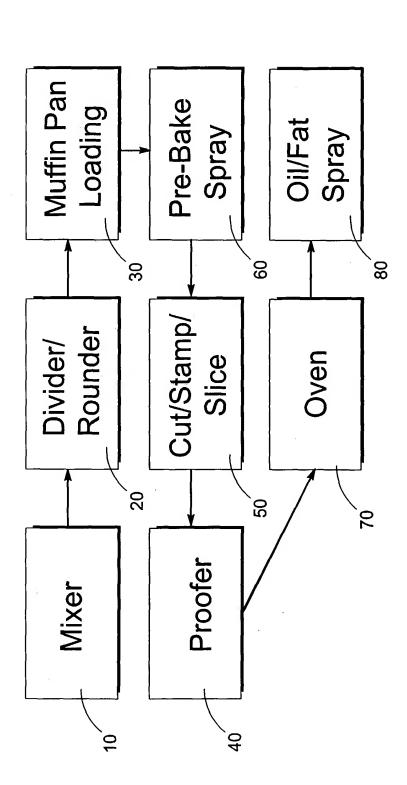


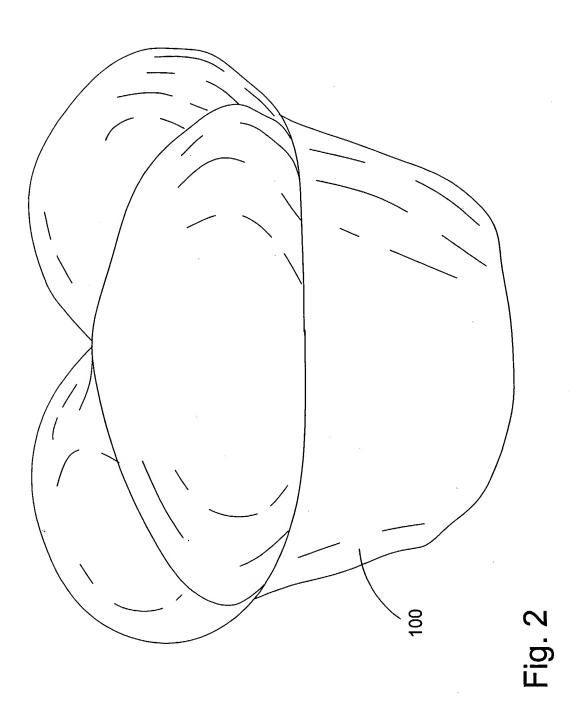
Fig. 1



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GMI Ref.: P6205US Page: 2 of 3 pages





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Inventors: Madonna M. Ray et al. GMI Ref.: P6205US Page 3 of 3 pages

